



July 2011 **25**  
 Celebrating having  
 been in business for YEARS

RESTAURANT · GOOD FOOD SUPPLIERS · COOKING SCHOOL  
 www.somersetcottage.co.nz

LUNCHES  
 Wednesday - Friday

DINNER  
 Tuesday - Sunday

## LUNCH MENU

LUNCH		DESSERTS	
Homemade Bread, Ellsgrove Single Estate Olive Oil 2009, and our own sweet butter	5.50	Vanilla Crème Caramel with crystallised orange peel and cream	16.50
Butternut Soup with brown butter, sage and nutmeg creme fraiche	17.50	Chocolate Ice Cream Crumble with peanut caramel and chocolate	16.50
Grilled Black Pudding with Irish Potato Cake, pear paste and apple	19.90	Licorice Ice Cream, orange juice, chocolate dipped glace orange slices	16.50
Poached Chicken Salad with vermicelli noodles and Vietnamese dressing	19.90	Sangria Poached Fruit with marshmallow and puff pastry sticks	16.50
Akaroa Salmon done as a gravlax and as rillettes, cucumber pickle and brioche	19.90	Banana Soufflée with rum spiked pineapple	16.50
Twice Baked Soufflé with oven roasted pears and blue cheese	19.90	A Scoop of our Vanilla Ice Cream, shot of San Emilio Pedro Ximenez Sherry	15.00
Sautéed Squid, tamarind and citrus dressing with peanuts	19.90	Parisian Style Macarons: Dark Chocolate; White chocolate and orange; Licorice; Caramel; Apricot	4.50
Chicken Liver and Duck Pate, gingerbread crumbs, cardamom pickled oranges, toasted olive bread	19.90		
Sweet Potato and Hazelnut Croquettes with beetroot hummus	19.90	NZ CHEESES	
Oven Roasted Duck on vanilla and coconut scented kumara mash, orange sauce	29.50	<i>(If you would like your cheeses served at room temperature, please let the waiting staff know your cheese order when ordering mains)</i>	
Steak Sandwich, caramelised onions and red wine sauce	29.50	Hohepa Aged Cheddar, oatmeal crackers and orange pickle	19.50
Fresh Fish with lemon chutney, parsley and fennel sauce	29.50	Evansdale Farmhouse Brie, homemade feijoa chutney and toasted foccacia	19.50
A dish of seasonal vegetables, or cos salad	6.50	Waimata Gorgonzola, hazelnut shortbread and Mossops comb honey	19.50
Bowl of Union Square Cafe style thin crispy potato chips with garlic and parsley butter	7.50	Cheese Platter of all	36.00

*(All prices include G.S.T.)*

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COFFEES

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Island Coffee

All Espresso ( <i>served with homemade biscotti</i> )	4.70
Macchiato - <i>short black and a touch of milk froth</i>	4.70
Affogato - <i>espresso over scoop of our vanilla ice cream</i>	8.90
White Chocolate and Apricot Liqueur Cappuccino	12.00
Mochaccino - <i>coffee and hot chocolate</i>	5.80
Hot Chocolate - <i>Whittaker chocolate sticks &amp; frothed milk</i>	5.80
Liqueur Coffees - <i>Full range available</i>	13.90

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teas

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Tea Total

per pot 4.70

*Black Teas*

Special Blend - *traditional style*

Earl Grey Cream - *with vanilla and caramel*

Lapsong Souchong Private Bin

Darjeeling FTGFOP - *Flowery tipped golden flowery orange pekoe*

*Fruit Teas (No Caffeine)*

Mango Star - *mango, blackcurrants, sunflowers and pineapple*

Pure Camomile

Peppermint

Japanese Lime - *Chinese green sancha lime and lemon peel and daisies*

Zealong Oolong Tea

6.00

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SOMERSET AT HOME

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A range of our foodstuffs, prepared in the restaurant kitchen, entirely to our restaurant standards for your enjoyment at home.

Order forms at the restaurant desk, or via the website: [somersetcottage.co.nz](http://somersetcottage.co.nz)